

AMENDMENTS TO THE CLAIMS

1. (Currently Amended) A ready-made food package ~~[[(1),]]~~ which consists of a tray ~~[[(2)]]~~ provided with a rim flange, said tray containing ~~[[the]]~~ packaged food ~~[[(16)]]~~ which contaminates the rim flange during cooking, and a lid ~~[[(4)]]~~ closing the tray, and in which ~~at least~~ both the tray and the lid of the package ~~[[is]]~~ are made of a polymer-coated board, ~~characterised in that the food (16) has been baked in the tray (2) included in the package and in that the edges (9) of wherein~~ the lid ~~[[(4), by]]~~ which closes the tray ~~has been closed after baking, have been bent~~ extends over an upper surface of the rim flange and is bent under the rim flange ~~[[(6)]]~~ of the tray ~~and have been heat-sealed to the providing an uncontaminated heat-seal to a lower surface~~ ~~[[(11)]]~~ of the rim flange by means of the polymer coating ~~(14) of~~ on the lid.

2. (Currently Amended) ~~[[A]]~~ The ready-made food package as defined in claim 1, ~~characterised in that wherein~~ the lid ~~(4) has is~~ additionally ~~[[been]]~~ heat-sealed to the upper surface ~~[[(10)]]~~ of the rim flange ~~[[(6)]]~~ of the ~~tray (2).~~ tray, providing a double sealing line provided by the polymer coating on the lid and the tray.

3. (Currently Amended) ~~[[A]]~~ The ready-made food package as defined in claim 1 or 2, ~~characterised in that the wherein an~~ inner surface ~~[[(14)]]~~ of the lid ~~[[(4)]]~~ is made of a heat-sealable ~~polymer, such as polyester.~~

Claim 4 (Cancelled)

5. (Currently Amended) ~~[[A]]~~ The ready-made food package as defined in claim 4 ~~characterised in that~~ 3 wherein an inner surface ~~[[13]]~~ of the tray ~~[[2]]~~ is made of a heat-resistant polymer, ~~such as polyester.~~

6. (Currently amended) A method for manufacturing a ready-made food package ~~(1)~~ as defined in claim 1, ~~comprising~~ having a tray provided with rim flanges and a lid, both made of a polymer coated board which comprises the steps of

placing ~~[[the]]~~ a food ~~[[16]]~~ in a raw state in ~~[[a]]~~ the tray ~~[[2) in which]]~~ containing a rim and baking the food, ~~is baked, and wherein~~ after baking, closing the tray with a lid ~~(4), characterised in that closing is performed~~ the lid by placing a lid blank ~~(3) cut from polymer-coated board~~ the lid over the mouth of the tray ~~(2), by and bending the edges (9) of the blank lid around the edges of the rim flange and~~ under the rim flange ~~[[6]]~~ of the tray, and ~~[[by]]~~

heat-sealing the edges ~~[[to]]~~ and the lower surface ~~[[11]]~~ of the rim flange by means of the polymer ~~coating (14) of the coated~~ board.

7. (Currently Amended) ~~[[A]]~~ The method as defined in claim 6, ~~characterised in that~~ wherein the lid ~~[[4]]~~ is also heat-sealed to ~~[[the]]~~ an upper surface ~~[[10]]~~ of the rim flange ~~[[6]]~~ of the tray forming a double sealing line therebetween.

8. (Currently Amended) ~~[[A]]~~ The method as defined in claim 6 or 7, ~~characterised in that~~ wherein the lid blank ~~(3) comprises~~ contains creased folding lines ~~[[7]]~~, along which the bending of the edges ~~[[9]]~~ is carried out.

9. (Currently Amended) ~~[[Use of]]~~ A method of using a tray containing a rim flange and made of polymer-coated board as a baking tray in the manufacture of ready-made food packages, comprising closing the tray, ~~[[2]]~~ after baking, with a lid ~~[[4]]~~ made of a polymer-coated board, ~~[[the]]~~ wherein edges ~~[[9]]~~ of the lid ~~[[being]]~~ are bent under the rim flange ~~[[6]]~~ of the tray and heat-sealed to ~~[[the]]~~ a lower surface ~~[[11]]~~ of the rim flange by means of the polymer coating ~~[[14]]~~.